



The Menu

One Course ~ £25.00 • Two Courses ~ £35.50
• Three Courses ~ £46.00

Including complimentary appetiser, bread, two vegetables, and potatoes

First Courses

Pheasant 'Bonnie Prince Charlie' - Slices of breast of pheasant with a sauce of sliced apples, cream and Drambuie, garnished with sliced apple and roasted flaked almonds

Risotto (V) - tasty tomato risotto topped with colourful roasted vegetables (mixed peppers, aubergine, artichoke hearts, cherry tomatoes)

Portobello Mushroom (V without bacon) - filled with confit of onion, topped with goat's cheese, wrapped in bacon (may be omitted) with a red pepper sauce

Duck Livers - gently panfried and served with madeira sauce in a puff pastry case

Smoked Salmon Parcels - Hand-carved smoked salmon parcels filled with a combination of cream cheese, tomato and cucumber

Crab and Mushroom Crêpes - two light pancakes filled with mixed crabmeat and sautéed mushrooms with a creamy sauce

Main Courses

Salmon 'Florentine' - fillet of salmon parcel filled with spinach and served with a creamy Mornay sauce

Swordfish - Swordfish slices and king prawns flamed in whisky and pan fried with lime juice, diced tomato, mushroom, parsley and cream, served with rice instead of potatoes

Aubergine Tower (V) - Aubergine slices, breadcrumbed and pan-fried, stacked in layers with spinach, mushrooms, walnuts and cheese, with a red pepper sauce

Fillet Steak - locally reared fillet steak, cooked to your liking, with a creamy stilton sauce and a 'thatch' of walnuts (£4 supplementary charge) (*nuts may be omitted - please ask*)

Lamb - loin of local lamb cooked pink and served sliced with a sauce of port, orange and redcurrant

Venison - Sirloin of venison, cooked pink, and served sliced with a pâté-topped crouton and a rich madeira sauce

Chicken - sliced breast of chicken with a creamy cheese and leek sauce

*All dishes are served complete with their own fresh vegetables and potato
however a dish of extra vegetables is available - order with your main course - £3 per person*

Desserts

Grand Marnier Pot au Chocolat - Classic baked chocolate custard, made with finest dark Valrhona™ chocolate and laced with Grand Marnier, served with cream

Sticky Toffee Pudding - classic date sponge pudding, served warm with caramel sauce and a dollop of slightly whipped double cream

Pear Belle Helène - pear poached in white wine, served warm with vanilla ice cream and hot chocolate sauce

Apple Pastry - puff pastry case filled with sautéed apple and served warm with caramel sauce and a spoon of softly whipped cream

Vanilla Ice Cream - Exceptionally good local Dreamy Cow™ dairy vanilla ice cream served with hot Valrhona™ Chocolate sauce

Duo of Chocolate - Dark chocolate outer shell filled with light chocolate mousse (made with fresh egg whites) decorated with kirsch-soaked black cherries

Cheese - four different varieties of cheese served with biscuits (*£4 supplementary charge*)

Coffee

Pot of Coffee or Tea and Chocolate Truffles ~ £3.30 *per person*

Espresso (*regular or decaffeinated*) and Chocolate Truffles ~ £3.40 *single* £3.90 *double*

Latte (*Single espresso with hot milk*) and Truffles ~ £3.90

Liqueur Coffees ~ from £8.40

add your favourite whiskey, brandy or liqueur, watch the cream expertly floated on top and enjoy with homemade chocolate truffles



Allergy and food intolerance sufferers: **BEFORE** you order your food and drinks, please speak to a member of our staff if you have a food allergen or food intolerance. We can usually substitute ingredients or modify dishes if required.

Statutory declaration: To the best of our knowledge and belief none of the dishes listed here contain, or are derived from genetically modified (GM) foodstuffs

Please note a 10% discretionary service charge may be added to your bill especially for parties of eight or more.



Telephone: 01827 718949

Mobile: 07561856273



Find us on
Facebook

Chapel House Restaurant with Rooms, Friars' Gate, Atherstone, Warwickshire CV9 1EY
info@chapelhouseatherstone.co.uk • www.chapelhouseatherstone.co.uk

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